

lunch menu

salads

PNW GREENS 12
smoked green olive, mustard seed,
parmigiano reggiano,
avocado dressing

GRILLED ROMAINE 14
blistered tomato,
lemon anchovy dressing,
pecorino romano, garlic croutons

ROASTED BEETS 15
charred citrus, fennel, pine nuts,
aged vinegar

*DUCK CONFIT 18
treviso de radicchio,
blood orange vinaigrette

sides 6

sweet potato roasted squash

papas fingerling brussels sprouts

foraged mushrooms wood roasted broccoli

parilla

POLLO ASADO 16
roasted chicken breast,
braised swiss chard,
chimichurri

BLOOD SAUSAGE 18
smoked olives, potato,
roasted pepper, egg

*GAUCHO
SWEETBREADS 19
dungeness crab,
lemon & parsley salad

asado

(choose one side)

**"BIFE ANGOSTO"
NEW YORK STRIP 24

*"TIRA DE ASADO"
SHORT RIBS 28

*FLANK "VACIO" 22

*BONE-IN PORK CHOP 20

"Inspired by the Asadors of Argentina, we carefully select free range, grass fed, humanely treated animals for our restaurant. We use local hardwoods to infuse the flavors of slow roasting embers into each and every dish."

Chef Brandon Cathey

pasta

RAVIOLI ZUCCA 16
pumpkin, local honey, sage butter, malbec vinegar, parmigiano reggiano

PAPPARDELLE 16
foraged mushrooms, smoked lardons, winter black truffle, herbs

BUCCATINI 16
fire roasted lamb, stewed tomato ragu, pecorino romano

CRESTA ALLA VONGOLE 18
puget sound clams, white wine broth, chappa bread

emparedado

FUGAZZA 14
baba ghanoush, parilla vegetable,
foraged mushrooms

*CHORIPÁN 16
chorizo, blood sausage, avocado,
chimichurri, baguette

*CHIVITO ASADO 16
flank steak, country mustard,
onion, fried egg

*PATAGON BURGER 18
grass fed beef, provoleta cheese,
arugula, chimichurri,
potato bun

BRAISED LAMB EMPANADA 14
yukon potato, gruyere

PUMPKIN EMPANADA 12
local honey, goat cheese